

# DINNERLY



## Baked Pumpkin Ravioli with Crunchy Feta Breadcrumbs



30 minutes



2 Servings

We've upped the ante with a pasta bake that teams pumpkin ravioli with a rich tomato sauce. Topped with a cheesy, crunchy breadcrumb crust, what's not to love?



## WHAT WE SEND

- 1 zucchini
- 325g pumpkin and caramelised onion ravioli <sup>1,3,7</sup>
- 5g Italian seasoning <sup>17</sup>
- 200g tomato passata
- 50g feta <sup>7</sup>
- 40g panko breadcrumbs <sup>1</sup>

## WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 2 tsp tomato paste
- 1 tbs red or white wine vinegar <sup>17</sup>

## TOOLS

- large saucepan
- slotted spoon
- medium deep frypan
- 1L (4 cup) baking dish
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Milk (7), Sulphites (17).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 720kcal, Fat 37.1g, Carbs 71.5g,  
Proteins 23.6g



### 1. Prep ingredients

Preheat the oven to 220C. Bring a large saucepan of salted water to the boil. Quarter the **zucchini** lengthwise and cut into 1cm chunks. Crush or finely chop **2 garlic cloves**.



### 2. Cook ravioli and zucchini

Cook the **ravioli** in the pan of boiling water for 3 mins or until al dente. Remove the ravioli with a slotted spoon, then rinse under cold water (see Kitchen 101). Return the water to the boil. Add the **zucchini** and cook for 1 min or until just tender but still with crunch. Reserve **80ml (1/3 cup) cooking water**, then drain the zucchini.



### 3. Make sauce

Heat **1 tbs olive oil** in a medium deep frypan over medium heat. Cook the **Italian seasoning** and **garlic**, stirring, for 30 secs or until fragrant. Add **2 tsp tomato paste** and cook, stirring, for 1 min. Stir in the **passata** and **reserved cooking water** and cook for 2 mins or until combined. Taste, then season with **salt and pepper**.



### 4. Bake ravioli

Add the **ravioli** to the sauce and gently stir to coat. Remove the pan from the heat. Put the **ravioli mixture** in a 1L (4 cup) baking dish. Finely crumble the **feta** into a bowl. Add the **breadcrumbs** and stir to combine. Scatter the **breadcrumb mixture** over the ravioli and bake for 20 mins or until the breadcrumbs are golden and the feta is melted.



### 5. Serve up

Put the **zucchini**, **1 tbs olive oil** and **1 tbs red wine vinegar** in a small saucepan over medium-low heat and cook for 2 mins or until warm. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **baked pumpkin ravioli** and **warm zucchini salsa** among bowls and enjoy!



### 6. Kitchen 101

Rinsing the ravioli with cold water will help prevent it sticking.